

[54] **PROCESS FOR CONVERTING SOUR WHEY INTO SWEET WHEY AND PRODUCT**

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Related U.S. Application Data

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[51] Int. Cl.³ **A23C 21/02**

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[58] Field of Search **426/271, 583, 41, 491; 195/66 R, 31 R, 115, 133, 134, 119; 210/38 A, 37 R**

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[57] **ABSTRACT**

Sour whey resulting from manufacture of cottage cheese or cream cheese is converted into a food product superior to either sweet whey or sour whey, by enzymatic splitting of the lactose to glucose and galactose, followed by deionization and preferably concentration.

20 Claims, No Drawings